

## **Attachment A**

### **Slaughter/Preparation Site Diagram**

Please provide a basic sketch of the slaughter/preparation site. Your site diagram must clearly show the location of all slaughter and preparation equipment, contact work surfaces, lighting, chilling equipment, equipment washing and sanitizing sinks or tubs, hand washing areas, rinse water and offal collection areas and chicken rearing areas. Also include toilet location.

Everything illustrated on your site diagram must be clearly labeled.

## **Attachment B**

### **Detailed Processing Steps or Flow Diagram**

Please provide detailed description of your processing steps or a detailed process flow diagram. Begin with the kill step and end with the customer pick up of the birds. Include an explanation of how you are going to clean, sanitize and store your slaughter equipment. Also include the source of your ice and your disposal procedures for the rinse water and offal.

## Attachment C

### Water Supply Requirements

Please check the type of water system used at your proposed slaughter site:

City ☐    Municipal ☐    Well ☐    Spring ☐    Other Private Water Supply ☐

If you are on a public water supply (city or municipal water supply or water association), the water you are using meets all the requirements. Pastured chicken permit applicants on any of these water supply systems do NOT need to test their water supply.

If you are on a well, spring or other private water supply your local county health or State Department of Health must approve the water source. Water source approval means the structure (well, spring head, etc) used to deliver the water must meet the State Department of Health (DOH) requirements for potable (safe to drink) water. **Additionally the water must have a passing bacterial test conducted within 60 days previous to application. (Copy is to be sent in with your Permit application.)**

Potable water may be hauled into the slaughter site as long as the water is of safe and sanitary quality (as defined above). The transport vessel that is used must be capable of maintaining the sanitary quality of the water.

#### **Bacteriological Testing of Water**

When water samples are taken for bacteriological analysis the water must be sampled from the furthest end of the water distribution system. To sample your water you must get sterile water testing bottles from the laboratory that you use to test the water. Your County Health Department either will have a lab for water testing or can help you find a local certified laboratory. The water sampling bottles have sampling instructions with them. The Maximum Contaminant Level (MCL) for coliform is the presence of coliform in the water sample (WAC 246-291-320). **A satisfactory bacteriological water analysis is required prior to issuance of a permit.**

## Final Application Checklist for Temporary Permit to Slaughter Pastured Chickens

- ☐ 1. Reviewed enclosed rule and informational handbook:
- ☐ 2. Completed Application Form
- ☐ 3. Completed Attachment A- **SLAUGHTER/PREPARATION SITE DIAGRAM**
- ☐ 4. Completed Attachment B- **DETAILED PROCESSING STEPS OR FLOW DIAGRAM**
- ☐ 5. Completed Attachment C- **WATER SUPPLY REQUIREMENTS**
- ☐ 6. Enclosed documentation of water bacterial analysis if required under Attachment C.

Forward application and attachments  
with a check or money order to:  
Department of Agriculture Food Safety Program  
P. O. Box 42591  
Olympia, WA 98504-2591

Please note that processing time from receipt of your completed application to the time of your permit approval inspection can take 4-6 weeks. Your application will be returned if you fail to complete and attach all the required information. Include additional attachment sheets as necessary.

Upon receipt of the application and review by the Olympia office, a local Food Safety Officer will contact you at the phone number provided on your application. A successful inspection activates your permit.

If you have any questions that cannot be answered by the information provided in this packet, please call the Olympia Food Safety Office at **360-902-1876**.